

# Jaffa Cakes



## Recipe By Munch Master

**Ref:** 636

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Vegan

**No of Portions:** 12

## Ingredients & Prep

60 g Icing sugar  
40 g Rapeseed oil  
30 g Self-raising flour  
30 g Ground almonds  
80 g Chickpea water (Aquafaba) beaten to meringue  
1/2 tsp Orange zest, finely grated  
1 pinch Salt

### Orange Jelly

120 g Water  
100 g Freshly squeezed Orange juice  
60 g Caster sugar  
1 Orange peel  
1 tbsp Agar Agar powder

### Chocolate Coating

120 g Vegan Dark or Milk chocolate

## Method

**Step 1** - First make the jelly by placing orange juice, water, sugar & orange peel in a saucepan bring to a simmer & reduce liquid by half to a thin syrup then take off the heat.

**Step 2** - Add Agar Agar powder in the hot jelly syrup & whisk in until dissolved.

**Step 3** - Line a tray or tin with cling film, pour in jelly syrup. Pour in the syrup to about 3 to 4 mm deep, allow to cool then place in the fridge to set.

**Step 4** - Pre-heat oven to 180°C fan.

**Step 5** - Next make the cake bases, in a bowl beat using an electric hand mixer (best) or food mixer place chickpea water (Aquafaba) with the icing sugar beat until a fluffy meringue, in another bowl add the flour, salt, orange zest, rapeseed oil & ground almonds and mix together, lastly & carefully fold in meringue, then using a greased non-stick mini tart/mince pie tin/tray place about a good tbsp of batter in each compartment, then bake for about 10 mins or until light golden brown, remove & allow to go cold.

**Step 6** - Place chocolate of choice in a bowl (glass is best) & place over a saucepan of simmering water to gently melt, set aside until it just starts to thicken.

**Step 7** - Remove cakes from the tin, then cut orange jelly into discs using a 4 cm pastry cutter, place an orange jelly disc on top of each cake, then using either a pastry brush to dab on or use a tsp cover the top with the chocolate, then allow to cool & set.

## Suggestion & Tips

Cakes will last for 2 days in an air tight container, best eaten the same day.